

# CHESTNUT ROLL

## INGREDIENTS

1 kg chestnuts

1 hg butter

2 hg sugar

1 cup of coffee or barley coffee

75 g bitter cocoa

## INSTRUCTIONS

**1. BOIL THE CHESTNUTS IN SALTED WATER**



**2. PEEL THE CHESTNUTS (external peel)**



**3. REMOVE INTERNAL THIN PEEL**



**4. CRASH THE CHESTNUTS INTO A SIEVE**



**5. ADD SOFT BUTTER,**



**6. ADD SUGAR**



**7. ADD COCOA POWDER**



**8. ADD COFFEE**



**9. MIX WELL**



**10. MAKE A ROLL AND  
CLOSE IT IN FOIL.  
LEAVE IN THE FRIDGE  
FOR 2 HOURS**



**11. DECORATE THE ROLL**



**12. EAT THE ROLL!**

